**In the Claims:**

Please amend the claims as follow:

This listing of claims will replace all prior versions, and listings, of claims in the application:

**Listing of Claims:**

1. (Previously Presented) A method of reducing photooxidation or air oxidation in a food product comprising the step of dispersing within the food product an antioxidation composition comprising an amino acid selected from the group consisting of lysine, aspartic acid, and mixtures thereof; a metal oxide selected from the group consisting of CaO, MgO, ZnO, and mixtures thereof; and an organic acid selected from the group consisting of malic acid, citric acid, succinic acid, and mixtures thereof; the composition added in an amount between 0.001% and 2% (w/w) of the food product, wherein photooxidation or air oxidation is reduced.

2. (Currently Amended) The method of claim 1 wherein the molar ratio of the amino acid to metal ~~ion~~ oxide is between 0.01 and 20.

3. (Currently Amended) The method of claim 1 wherein the molar ratio of ~~carboxylic~~ organic acid to metal ~~ion~~ oxide is between 0.01 and 20.

4. (Currently Amended) The method of claim 2 wherein the molar ratio of the amino acid to metal ~~ion~~ oxide is between 0.1 and 4.

5. (Currently Amended) The method of claim 2 wherein the molar ratio of ~~carboxylic~~ organic acid to metal ~~ion~~ oxide is between 0.1 and 4.

6. (Cancelled)

7. (Cancelled)

8. (Previously Presented) The method of claim 1, wherein the food product is milk.

9. (Previously Presented) The method of claim 8, wherein the food product includes 0.01% to 1.0% (w/w) of the antioxidation composition.

10. (Previously Presented) The method of claim 1, wherein the food product is white chocolate.

11. (Previously Presented) The method of claim 10, wherein the food product includes 0.1% to 0.5% (w/w) of the antioxidation composition.

12. (Cancelled)

13. (Previously Presented) The method of claim 8, wherein the food product includes 0.01% to 2.0% (w/w) of the antioxidation composition.

14. (Currently Amended) The method of claim 9, wherein the antioxidation composition is a 65% (w/w) aqueous solution of lysine:magnesium ~~ion~~ oxide:malic acid:citric acid with a molar ratio of 1.49:1:2.16:0.72.

15. (Currently Amended) The method of claim 11, wherein the antioxidation composition comprises lysine:calcium ~~ion~~ oxide:malic acid:citric acid with a molar ratio of 1.49:1:2.16:0.72.

16. (Previously Presented) A method of reducing photooxidation or air oxidation in a food product comprising the step of dispersing within the food product an antioxidation composition, wherein the antioxidation composition is formed from a mixture comprising an amino acid selected from the group consisting of lysine, aspartic acid, and combinations thereof; a metal oxide selected from the group consisting of CaO, MgO, ZnO, and combinations thereof; and an organic acid selected from the group consisting of malic acid, citric acid, succinic acid, and combinations thereof; the composition added in an amount from 0.001% to 2% (w/w) of the food product, wherein photooxidation or air oxidation is reduced.

17. (Previously Presented) The method of claim 16, wherein the mixture includes the amino acid and the metal oxide in a molar ratio of 0.01 to 20.

18. (Currently Amended) The method of claim 16, wherein the mixture includes the ~~carboxylic~~ organic acid and the metal oxide in a molar ratio of 0.01 to 20.

19. (Previously Presented) The method of claim 16, wherein the mixture includes the amino acid and the metal oxide in a molar ratio of 0.1 to 4.

20. (Currently Amended) The method of claim 16, wherein the mixture includes the ~~carboxylic~~ organic acid and the metal oxide in a molar ratio of 0.1 to 4.

21. (Previously Presented) The method of claim 16, wherein the food product is milk.

22. (Previously Presented) The method of claim 16, wherein the food product is white chocolate.

23. (Previously Presented) The method of claim 16, wherein the food product includes 0.01% to 2.0% (w/w) of the antioxidation composition.